

In the Specification

Kindly replace paragraphs [0003-0006] with the following replacement paragraphs:

Background

[0003] Presently known on the market are rolls of thin films, generally made of a transparent plastic and rolled around a cylinder which is conventionally made of cardboard. These films can be cut relatively easily to be placed on a dish ~~in order~~ to improve its preservation. ~~Said film has Those films have~~ intrinsic characteristics such that it clings or adheres to said dish~~they cling or adhere to the dish~~. However, ~~this system does those systems do~~ not allow reuse of the thin film because of its fragility and clinging properties. The user therefore is forced to regularly purchase new rolls. These purchases of rolls represent a non-negligible expense.

[0004] Moreover, ~~this system does those systems do~~ not provide the possibility of efficiently preserving foodstuffs. The spoiling of foods is essentially due to their contact with atmospheric air which causes their spoilage. However, ~~this those thin-film system does systems do~~ not constitute or provide an easy and effective means for removing the atmospheric air trapped between the thin film and the foods to be preserved.

[0005] FR 2737467 pertains to a preserving and packaging method, especially for food products stored in a hermetically sealed, transportable container, that can be kept at ambient temperature or at the desired temperature. The interior of the container is placed under a partial vacuum before it is sealed. The container is constituted of a flexible or semirigid plastic such that the volume of air remaining inside the airtight volume allows a slight deformation of the plastic container to equilibrate the internal and external pressures during the temperature increase of the heat treatment.

[0006] However, ~~this at~~ method employs a very complex, expensive device that suctions out the air trapped inside the container to mechanically create a partial vacuum. Thus, ~~this at~~ system requires the use of a specific instrument for creating the vacuum and an ordinary individual rarely possesses this type of instrument, which makes ~~this at~~ method extremely expensive and thus limited to certain categories of professionals, e.g., restaurant professionals.